



**306 Nero d'Avola Biologico**  
**Salvatore Tamburello**  
**bewertet am 30.06.2018**

**Auszeichnung: Silber**

|                             |                           |
|-----------------------------|---------------------------|
| <b>Gesamtpunktzahl</b>      | <b>85</b>                 |
| ID                          | <b>32105</b>              |
| Jahrgang                    | <b>2016</b>               |
| Hauptrebsorte / Rebsorten   | <b>Nero d`Avola</b>       |
| Qualität                    | <b>DOC / DOP</b>          |
| Land - Region               | <b>Italien - Sizilien</b> |
| Alkohol in vol.%            | <b>13.50</b>              |
| Restzucker in g/l           | <b>1.50</b>               |
| Säure in g/l                | <b>5.45</b>               |
| Ausbau                      | <b>Edelstahl</b>          |
| Schwefel freie/ges. in mg/l | <b>120</b>                |
| Fehlerfrei                  | <b>ja</b>                 |

|                           |  |
|---------------------------|--|
| Fehler                    |  |
| Mängel/Fehler/Krankheiten |  |

|                           |   |   |   |   |   |   |   |   |   |   |    |
|---------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Ausbauart                 |   |   |   |   |   |   |   |   |   |   |    |
| reduktiv - - - oxidativ   | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditionell | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

Analyse - Quantitative Einschätzung

|                       | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|-----------------------|---|---|---|---|---|---|---|---|---|---|----|
| Klarheit              |   |   |   |   |   |   |   |   |   |   | 10 |
| violett - rot - braun |   |   |   |   |   | 5 |   |   |   |   |    |
| Farbintensität        |   |   |   |   |   | 5 |   |   |   |   |    |
| fruchtig              |   |   |   |   |   |   | 6 |   |   |   |    |
| balsamisch            |   |   |   |   |   |   | 6 |   |   |   |    |
| animalisch            |   |   |   |   | 4 |   |   |   |   |   |    |
| Schw. Kirsche         |   |   |   |   |   |   | 6 |   |   |   |    |
| Fleischig             |   |   |   |   |   | 5 |   |   |   |   |    |
| Gesamtintensität      |   |   |   |   |   |   | 6 |   |   |   |    |
| Süß                   |   |   | 2 |   |   |   |   |   |   |   |    |
| Sauer                 |   |   |   |   |   | 5 |   |   |   |   |    |
| Extraktichte          |   |   |   |   |   |   | 6 |   |   |   |    |
| Bitter                |   |   |   | 3 |   |   |   |   |   |   |    |
| Phenole / Tannin      |   |   |   |   |   |   | 6 |   |   |   |    |
| Adstringenz           |   |   |   |   | 4 |   |   |   |   |   |    |
| Alkoholeindruck       |   |   |   |   |   |   | 6 |   |   |   |    |
| CO2                   |   | 1 |   |   |   |   |   |   |   |   |    |
| Intensität / Volumen  |   |   |   |   |   |   |   | 7 |   |   |    |
| Nachhall / Länge      |   |   |   |   |   |   |   | 6 |   |   |    |
| Balance               |   |   |   |   |   |   |   |   |   |   | 6  |

Ranking - Qualitative Einschätzung

|                       | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|-----------------------|---|---|---|---|---|---|---|---|---|---|----|
| Klarheit              |   |   |   |   |   |   |   |   |   |   | 10 |
| violett - rot - braun |   |   |   |   |   |   |   |   |   |   | 10 |
| Farbintensität        |   |   |   |   |   |   |   |   |   |   | 10 |
| fruchtig              |   |   |   |   |   |   |   | 7 |   |   |    |
| balsamisch            |   |   |   |   |   |   |   |   | 8 |   |    |
| animalisch            |   |   |   |   |   |   |   | 7 |   |   |    |
| Schw. Kirsche         |   |   |   |   |   |   |   | 7 |   |   |    |
| Fleischig             |   |   |   |   |   |   |   |   | 8 |   |    |
| Gesamtintensität      |   |   |   |   |   |   |   |   | 8 |   |    |
| Süß                   |   |   |   |   |   |   |   |   | 8 |   |    |
| Sauer                 |   |   |   |   |   |   |   |   | 8 |   |    |
| Extraktichte          |   |   |   |   |   |   |   |   |   | 9 |    |
| Bitter                |   |   |   |   |   |   |   |   |   |   | 9  |
| Phenole / Tannin      |   |   |   |   |   |   |   |   |   |   | 9  |
| Adstringenz           |   |   |   |   |   |   |   |   |   | 8 |    |
| Alkoholeindruck       |   |   |   |   |   |   |   |   |   |   | 9  |
| CO2                   |   |   |   |   |   |   |   |   |   |   | 9  |
| Intensität / Volumen  |   |   |   |   |   |   |   |   |   |   | 9  |
| Nachhall / Länge      |   |   |   |   |   |   |   |   |   | 8 |    |
| Balance               |   |   |   |   |   |   |   |   |   | 8 |    |

|                  |   |   |   |   |   |   |   |   |   |   |    |
|------------------|---|---|---|---|---|---|---|---|---|---|----|
| Begeistert       |   |   |   |   |   |   |   |   |   |   |    |
| wenig - - - viel | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

|           |             |
|-----------|-------------|
| Potential | <b>2022</b> |
|-----------|-------------|